

Digestible Bits and Bites

► FOR PEOPLE INTERESTED IN CANADA'S CULINARY HISTORY

The Culinary Historians of Canada ► www.culinaryhistorians.ca

NUMBER 6 ► October 1, 2013

Across the far-flung regions of Canada, a lot is happening in the fields of food and history that others aren't aware of. This monthly digest is a forum for Canadian culinary historians and enthusiasts to tell each other about their many activities. This is a place for networking and conversation about Canadian culinary history happenings.

*At the start of each month, **Digestible Bits and Bites** is shared with members of the Culinary Historians of Canada and any other interested person who requests to be on the distribution list. Everyone is welcome to submit items for publication, as long as the information arrives in the Editor's in-box (fiona@culinaryhistorians.ca) by the 25th of the previous month. Submission and communication information is in the Administrivia section below. It is also attached as a PDF.*

[CHC] indicates a program offered by or in some way connected to members of The Culinary Historians of Canada.

The Culinary Historians of Canada would like to share this digest with a wide audience. You are encouraged to post or forward this information.

WORKSHOPS and PROGRAMS

WAUPOOS, PRINCE EDWARD COUNTY, ONTARIO: Fall Harvest at [Waupoos Estate Winery](#)

Thursday, October 3

Grab your camera and work with us in the spacious kitchen and dining room of [Waupoos Estate Winery's Gazebo Restaurant](#) and experience a real-time commercial photography shoot, capture your own images, and receive tutorials from the FoodographyPEC team. Hosted by **[CHC]** CHC member Ruth Gangbar.

- ruth@foodographypec.com
- <http://foodographypec.com>
- <https://www.facebook.com/FoodographyPEC>

TORONTO: Fort York National Historic Site – 18th Century Pastry Making
Saturday, October 20, 10:30am to 3pm

Join the cooks in the Officers' Mess Kitchen and learn how to prepare pastries from the 18th century using original recipes and techniques. Recipes include puff paste, short paste, cold crust, and a crust for custards. Lunch included. \$50 + tax. Bridget Wranich, 416-392-6907 x225

- bwranich@toronto.ca. **[CHC]**
- <http://www.toronto.ca/culture/museums/fort-york.htm>

PICTON, PRINCE EDWARD COUNTY, ONTARIO: Heritage Breads, Country Stews & Traditional Puddings

Saturday, October 26, 9:30am–2pm

From the Farm Cooking School goes on the road to cook in an authentic heritage hearth at Macaulay House museum in Picton. Nancy Woods, head cook, will teach the off-site class which will feature artisan breads, stews and traditional puddings that can also be duplicated at home in your modern oven. Come and be a pioneer cook for the day! Enjoy lunch, a house and kitchen garden tour as part of the experience. Hosted by [CHC] member Cynthia Peters, (613) 922-9194.

▶ cynthia@fromthefarm.ca

▶ <http://fromthefarm.ca/>

WATERLOO, ONTARIO: Waterloo Region Museum – Forgotten Foods Symposium

Saturday, October 26, 10am to 4pm

Food is everywhere today and we can choose from a huge array of unusual food items from around the world and close to home but what about the foods of the past? Many foods, recipes, and techniques fell out of favour ... until now! The Forgotten Foods Symposium opens the kitchen door to explore some foods and related culinary skills that have been forgotten. Do they deserve to stay hidden in the pantry of the past or is it time to bring them to the table again?

[CHC] The two keynote speakers are **Fiona Lucas**, co-founder of CHC, “Forgotten and Familiar Foods” (from the 1960s and 70s) and **Carolyn Blackstock**, CHC member, “Rediscovering the *Berlin Cook Book*.” Leading two of eight workshops are **Betsy Aziz**, CHC’s Treasurer, “Preserving History” and **Bob Wildfong**, CHC’s Past President, “Heritage Apple Tasting.” 519-748-1914

▶ www.waterlooregionmuseum.com/upcoming-events/2013-october/forgotten-food-symposium.aspx

NEW JOURNALS

Canadian Food Studies

The Canadian Association of Food Studies (CAFS) announces that [Canadian Food Studies / La Revue canadienne des études sur l'alimentation](#) (CFS/RCÉA), the online, open-access journal of CAFS, is now open for submissions. The first issue will be published in January 2014. They are currently accepting submissions for subsequent issues, and issue #2 will be published in mid-June 2014. You are invited to explore the journal website, the various [submissions formats](#) and the real-time [Food Systems Transitions Stream](#). Other details, including the advisory board and editorial review committees, can be found in [About the Journal](#). CFS/RCÉA is a bilingual publication, and submissions are invited in both English and French. Questions can be directed to the new Editor, Ellen Desjardins, University of Waterloo

▶ edesjardins@canadianfoodstudies.ca

▶ <http://canadianfoodstudies.uwaterloo.ca/index.php/cfs/index>

BLOGS AND WEBSITES

ICHANNEL: “DECONSTRUCTING DINNER”

On September 16, a series about Canada's food system called "Deconstructing Dinner" began on ichannel. Episodes and webisodes are available online for viewing. Episodes are being uploaded once a week starting the week of September 22. Smaller unaired footage, such as interviews with local chefs and farmers are being uploaded daily. All videos are free to access online.

▶ <http://deconstructingdinner.ichannel.ca> is the website where you can see the videos

▶ www.ichannel.ca is the network website

EDUCATIONAL RESOURCES

Food, Culture and Society: An International Journal of Multidisciplinary Research

An international peer-reviewed publication dedicated to exploring the complex relationships among food, culture, and society from numerous disciplines in the humanities, social sciences, and sciences, as well as in the world of food beyond the academy. It brings to bear the highest standards of research and scholarship on all aspects of food studies and encourages vigorous debate on a wide range of topics.

► <http://www.bloomsbury.com/us/journal/food-culture-and-society/>

Petits Propos Culinaires: Essays and Notes on Food, Cookery and Cookery Books

A journal of food studies and food history that has appeared three times a year since 1980. As well as articles on food history, an issue will contain several book reviews. Sometimes we reprint some short pamphlet or production from history; sometimes we have a longer article that takes up most of an issue

► <https://prospectbooks.co.uk/ppc>

Food and Foodways: Explorations in the History and Culture of Human Nourishment

A refereed, interdisciplinary, and international journal devoted to publishing original scholarly articles on the history and culture of human nourishment. By reflecting on the role food plays in human relations, this unique journal explores the powerful but often subtle ways in which food has shaped, and shapes, our lives socially, economically, politically, mentally, nutritionally, and morally. Because food is a pervasive social phenomenon, it cannot be approached by any one discipline. We encourage articles that engage dialogue, debate, and exchange across disciplines. *Food and Foodways* publishes work by anthropologists, biologists, economists, ethnobotanists, historians, literary critics, nutritionists, psychologists, sociologists, and others who use food as a lens of analysis. We also seek review essays or short topical pieces that are provocative and problematic in nature.

► <http://www.tandfonline.com/loi/gfof20#.Uj4S4tK-2uJ>

AWARDS AND CONTESTS

The Bibliographical Society of Canada

The BSC invites applications for the Emerging Scholar Prize. The Prize promotes the work of a researcher who is beginning his or her career in the fields of book history and bibliography broadly defined, including the study of the creation, production, publication, distribution, transmission, history, and uses of printed books, manuscripts, or electronic texts.

The recipient of the BSC Emerging Scholar Prize will be invited to deliver a paper at the Society's annual spring conference. A revised, article-length version of the paper will be published in the *Papers of the Bibliographical Society of Canada / Cahiers de la Société bibliographique du Canada*, subject to peer review. A grant of \$500 accompanies the Prize and may be used to help the recipient attend the annual conference or to meet costs associated with research. The recipient will also receive a one year complimentary membership in the BSC.

Students of any nationality enrolled in a master's or doctoral program are eligible (e.g., MA, PhD, MLIS), as is anyone who has completed such a program within the last four years from date of convocation (e.g., teaching faculty, librarians, postdoctoral fellows, independent scholars, members of the book trade). There are no restrictions regarding the topic of research so long as it relates to some aspect of bibliography or book history. For more information about application materials contact Geoffrey Little, Chair, BSC Publications Committee, no later than

15 November 2013.

► publications@bsc-sbc.ca

Taste Canada —The Food Writing Awards 2013 – Invitation to Attend Awards Ceremony

Come network and meet old friends! Start by enjoying an opening reception (4:30pm–6:30pm), followed by the Awards Presentation (6:30pm–7:45pm), and then a Gala Reception, hosted by nine prominent executive chefs, winemakers and brewers, featuring the very best in Canadian food and beverage.

► <https://TasteCanada2013.eventbrite.com>



The 2013 Taste Canada
AWARDS GALA

*November 4th
Arcadian Court
in Toronto*

Come taste the excitement!

Join host **Stefano Faita** of CBC TV, award-winning restaurateur **Michael Bonacini**, and National Chair **Karen Gelbart** as we celebrate the best food writing in the country.

Short-listed authors from across the country, culinary professionals, industry leaders and local chefs come together at the elegant Arcadian Court for a festive evening of celebration. The gala reception includes the very best Canadian wine, beer and gourmet food, created especially for this event by :

• Joshua Dyer • Bradley Lomanto • Jamie Meireles • Matt Dean Pettit •
• Ted Reader • Michael Robinson • Tawfik Sheata • Vanessa Yeung •

Tickets are \$85 plus handling. Seating is limited, so book early: TasteCanada2013.eventbrite.com

UNIVERSITY OF GUELPH AVW.TELAV ONTARIO PORK ZOLLER JAVASCALA Canola Oil. Healthy. Versatile. Affordable. www.canola.ca CBC blurb GULPNER & BROSINZONI ALEXANDER KEITH'S

QUESTIONS AND ANSWERS

Do you have a culinary history query that members may be able to help solve?

INTERNATIONAL NEWS OF INTEREST

Manuscript found with first English recipes for iced chocolate desserts in 1668.

► <http://www.sci-news.com/archaeology/science-recipes-iced-chocolate-desserts-01354.html>

CALLS FOR PAPERS

NEW YORK CITY: From Flint Knives to Cloned Meat: Our Ambiguous Love, Hate, and Fear of Food Technologies

Next year's Roger Smith Conference on Food (April 3–4) will focus on the interrelationships of food, technology, and culture. The story of food technologies through the ages is one of constant change in every aspect of producing, processing, cooking, and talking about the things

people eat. By “food technologies” we mean any imaginable means of using and manipulating food, from cracking nuts with a rock to molecular gastronomy. Indeed, the very act of deciding what is or isn’t food is intrinsically bound up with technology. We look forward to interdisciplinary and multidisciplinary approaches examining the flow of influences from food technologies to our culture and environment, and vice versa. We hope to discuss agriculture, cooking paraphernalia, factory-scale manufacturing, artisanal production, and communications (from traditional cookbooks to the internet, apps, and all the brave new world that is now becoming old hat). Anything within this very broad framework is fair game.

We invite scholarly papers suitable for publication and more informal presentations, as well as workshops and demonstrations. We hope to see proposals on food production, processing, storage, and distribution as well as culinary practices. The conference will include historical research, contemporary cultural commentary, and prognostications about the future of food. Our goal is a diverse, stimulating exchange of ideas.

For guidance in submitting proposals, we are suggesting some topics and questions that may be addressed within those topics, but other ideas undoubtedly will occur to people and are most welcome.

▶ <http://www.thefoodconference.com/>

▶ <http://thefoodconference.com/pdf/2014CallForPapers.pdf>

ADMINISTRIVIA

Submissions to *Digestible Bits and Bites* are welcome, although inclusion is at the Editor’s discretion. Links to relevant websites are appreciated but not essential.

Communications with *Digestible Bits and Bites* are via email to fiona@culinaryhistorians.ca or phone at 416-781-8153.

Past issues of *Digestible Bits and Bites* are stored on the Culinary Historians of Canada’s website at www.culinaryhistorians.ca.